

LIBERTY CATERING

No. 11
BY MAUI WOMEN

A Department Of Domestic Economy Intended To Serve A Patriotic Purpose In Conserving Food Needed By The Allied Armies In Europe

To the Housekeepers of Maui:

The work of this department is done by women of Maui, and it is real work. They inaugurated it with an idea of doing a patriotic service. The need for conserving foods and of making greatest use of home grown food stuffs has been emphasized. To make the sacrifices in this connection easier was the big object of the undertaking.

These women are willing to keep up the work if they have assurance that their efforts are being appreciated. The MAUI NEWS, will also be glad to give its space and facilities to the same end if it is really worth while.

If YOU are getting anything out of this department—if YOU care to see it continued we would like to have you let us know. Write us a letter or fill out and return the coupon below.

Are you interested in this department? Answer

Do you make any use of the recipes? Answer

Would you care to see it continued? Answer

Have you any topics you would like to see discussed?

Have you any suggestions? Answer

What can you do to co-operate? Answer

What has been your best economy since the war began? Help others by telling us.

Sign.....

BANANAS

- 1. Fried**
Peel bananas and cut lengthwise. Sprinkle with salt and pepper and lemon juice, dip in flour, egg and cracker crumbs and fry in deep fat. Drain and serve with lemon sauce.
- 2. Fried, No. 2**
Roll sliced bananas in flour and saute in frying pan with a scant amount of drippings or butter until browned on both sides.
- 3. Banana Fritters**
Peel and cut lengthwise and once across. Let stand for 1 hour after sprinkling with 1 tbl. sugar and 1 tbl. lemon juice to each banana. Dip in fritter batter and fry as usual.
- 4. Banana Sauce**
Boil ½ cup sugar and 1 cup water 10 minutes. Mix pulp of 3 bananas, 1 beaten egg, 3 tbl. lemon juice and salt to taste together. Pour hot syrup over fruit mixture and beat till creamy. Serve hot on puddings, custards, etc.
- 5. Devilish Bananas**
Melt 1 tbl. butter, add 1 tbl. red pepper, 2 ts. chopped pickles, 1 ts. Worcestershire sauce, ¼ ts. salt. Add 4 bananas cut in quarters and cook 5 minutes.
- 6. Rice and Bana Compote**
Boil 3 cups milk, thicken with 2 tbl. cornstarch, and sweeten to taste. Simmer 6 bananas in this for ½ hour. Add vanilla when ready to serve over steamed well cooked rice.
- 7. Banana Tapioca**
Wash 1 cup pearl tapioca and cook with 1 quart water in a double boiler till clear. Add 1 cup sugar and when dissolved pour over dish in which are sliced bananas. May be made richer by cooking with milk and adding 2 well beaten eggs.
- 8. Banana Salad**
Roll sliced bananas in mayonnaise and then in finely crushed walnuts. Serve on lettuce.
- 9. Banana Salad, No. 2**
Cube bananas after peeling, mix with an equal amount of fresh green peas and let stand in a French dressing ½ hour. Drain, arrange on a lettuce leaf, put a few slices of banana on top and cover lightly with mayonnaise.
- 10. For A Vegetable**
Cut partly green bananas quite small. Boil 10 minutes and serve in a cream sauce well seasoned. Avoid cooking in an iron or tin pan.
- 11. Baked Bananas**
Remove skins, halve and put in a shallow baking pan. Melt 2 tbl. butter add 1/3 cup sugar, and 2 tbl. lemon juice. Bake bananas frequently while baking in a slow oven 20 minutes.
- 12. Baked Bananas, No. 2**
Put fruit in a shallow pan without peeling and bake until skins become dark. Sprinkle with sugar after peeling before sending to the table.
- 13. Baked Bananas, No. 3**
Take large cooking bananas. Split

skins down one side and open slightly.

Spread banana with butter and sprinkle with salt and pepper and cayenne and lay in baking pan. Put into a moderate oven and bake till soft. Serve in skins.

14. Banana Pudding
Soak 1 cup stale cake in 2 cups scalded milk for ½ hour. Mix with ½ cup banana pulp, add ¼ cup sugar and ¼ ts. salt, 1 ts. vanilla and 3 slightly beaten yolks. Bake in individual buttered dishes and serve with ordinary pudding sauce.

15. Banana Filling For Cake
Mash bananas for 1 cup pulp, add juice ½ lemon or orange, ½ cup sugar, and 1 tbl. butter. Cook till thick, cool and spread on layers. Or heat in a double boiler and stir in 1 egg beaten with 1 tbl. sugar. Cool before spreading.

16. Banana Pie
Make undercrust. Peel and slice bananas enough to fill pie pan, sprinkle well with powdered sugar, add 1 ts. of any preferred spice, 1 tbl. butter and 1 tbl. cider or apple jelly.

17. Banana Brow Betty
Alternate layers of cracker or bread crumb with layers of sliced banana, dotting with bits of butter and grape or guava jelly. Sprinkle with sugar, flavor with a little lemon juice, moisten with milk and bake. Serve with hard sauce.

18. Banana Cream
Rub bananas thro' a coarse sieve. Add on equal amount of cream and a pinch of salt. To 1 pint of mixture add 2 ounces of powdered sugar. Whip until creamy. Chill and serve very cold in tall glasses.

19. Banana Soup
Melt 1 tbl. butter and add 1 tbl. flour. When bubbling add 1 pint milk and stir well until smooth and creamy. Add ¾ cup banana pulp and cook 5 minutes. Season with salt and pepper.

20. Baked Bananas And Bacon
Split lengthwise 6 partly ripe bananas. Sprinkle with salt and pepper, lay a thin strip of bacon on each half. Bake in hot oven about ten minutes.

21. Baked Bananas And Peanuts
Spread buttered bread or fresh toast with peanut meal or butter and lay a hot baked banana on each slice and serve piping hot.

22. Banana Chutney
Slice 6 bananas very thin and mix with 1 lb. finely cut onions and ½ lb. chopped dates. Add ¾ pint vinegar and boil till tender. Beat to a pulp with a wooden spoon, add ¼ lb. crystallized ginger, 1 ts. curry powder 2 ts. salt ½ lb. syrup and boil till dark and thick. Seal in bottles while hot.

23. Banana And Roselle
Put sliced bananas in a baking dish. Sprinkle over them finely chopped peanuts. Cover with 1 pint young tender roselle and sprinkle with 1 cup of sugar. Cover and bake until done.

Those Who Travel

Departed

Per Mauna Kea, July 23, from Lahaina—Miss Tomlinson, E. K. Bevins, Mr. Perry and wife, T. Osaki, J. F. Klyka, Miss Tseriz, Mrs. Perry, J. B. Thom, Miss Seizima and infant, Tera-kawa, J. Cabral, Fujitani, G. B. Schroeder, E. Heen, G. Barker, K. Tol, C. F. Severance, W. Stephenson, G. Farnsworth, Suzima, Fukada, Sato, Hago, J. L. Osmer, A. Osmer, H. Kubota, Mrs. Distelli, Robuta, Hugh Howell, J. Howell, Hugh Howell Jr., Tackaberry.

By str. Mauna Kea, July 20, from Lahaina—K. Ida Hirokawa, Col. Dobbin, Capt. Booth, A. V. Peters, Capt. and Mrs. Harbold, S. Anulu, W. Kakuaki, F. Eckhard, T. Sauer and wife, W. H. Friedley, Dr. Jones, Dr. Rothrock, Lena Mahulu, Y. Kodama, A. Hongo, Mrs. and Miss Makahi, S. Steinhauser, S. F. Hiu, H. D. Wlu, Ethel Thom, T. and J. Carey, W. F. Kaae, Dr. Osmer, E. R. Bevins, C. Crowell, Ohialui, Miss Sabin, Miss Payne, Miss Ah Wong, Miss New-castle, Misses Santiago, Mydle, Rodriguez, Parker, Joseph, Hohoka, Martini, Saunders, Bradie, Brown, Anna De La Nux, Ortiz, Bush, Corrello, Mardiano.

Per Inter-Island steamer Claudine, July 21—Miss Dow, Mrs. Kim Dong Goon, Master Kim Dong Goon, Miss Kim Dong Goon, V. J. Burgess, H. W. Rice, Mrs. Rice, T. M. Church, Jr., T. M. Church, R. L. Halsey, F. B. Bothwick, Abby Tilton, T. Kalaupaa, Mrs. Keoloha, Mrs. C. T. Bailey, Sister Beata, W. H. Hiserman, C. C. Anderson, Jno. Berg, G. Knappe, Miss Akimori, Mrs. Akimori, Kawahara, Martha Brown, Joe Sweeney, W. T. Kister, Mrs. White, Mrs. J. Martins, Miss Travares, Miss Lei Alana.

Per Mikahala, from Maui Molokai, and Lanai ports July 21—Mrs. L. Salanson and wife, R. D. Mead, wife and daughter, C. Apana, wife and five children, Chung Ning, T. Ayau.

Arrived

Per Inter-Island steamer Claudine, July 24—Master T. O'Brien, Mrs. J. F. O'Brien, Miss A. E. Judd, Mr. Webber, J. F. Wieburg, C. S. Wright, Richard Wright, M. Shigio, F. Som, M. Haruchi, Miss M. Estrella, Mr. and Mrs. E. E. Boyum, Mr. and Mrs. J. Lewis, Miss Lewis, Mrs. A. F. Tavares, Miss Tavares, Mr. Medkiff, Wm. Lonnex, Ho Yee Cho, J. T. Seo, Olona, Chung, A. B. Cruz.

By str. Claudine July 21—L. Morris, Ashford Austin, Dr. Raymond, F. Sommerfeld, A. Andrade, Mr. and Mrs. Fukuoka, Mrs. Helen Alexander, Mrs. A. W. Sleeper, Mrs. F. H. Partridge, Mr. and Mrs. Charles R. Bull, Mrs. H. C. Brash, Mrs. Henry Kekuewa, Sister Flaviana, Mrs. E. Gomes and infant, Miss Anna Heulu, Mrs. J. P. Mendiola, Master Mendiola, F. Kubota, Mrs. Daisy Mersburg, Mrs. Mary Kaalulau, F. Akanalili.

Per Mikahala, for Maui, Molokai

and Lanai, July 24—Miss Waterhouse, Miss P. Waterhouse, Miss E. Waterhouse, Mr. and Mrs. A. Lewis, Miss Puphea, Mrs. Nakeulna, Mrs. Lewis, and 3 children, Miss K. Kupehea, Master Kupehea, Mrs. Clinton, Miss Rose Rowan, Father Thomas, Master Trotter, Dr. F. E. Trotter, Mrs. John Makahi and 2 children, Miss Fapana, Miss D. Hobbs.

By Wilhelmiana, July 27—F. B. Rosecrans, Mrs. F. B. Rosecrans, Miss G. Rosecrans, B. F. Balch, J. E. Dermody, W. Thompson.

Honolulu to Kahului—Miss L. Macfarlane, Mrs. E. Macfarlane, Hedwig Lane, Mrs. J. L. Hopwood, and 3 children, Mrs. H. Bowman, Mrs. J. Vincent, Mr. and Mrs. W. L. Hopper, Miss Alice Hopper, Henry Afong, Mrs. J. A. Spalding, Mrs. J. W. S. Williams and Son, F. W. Klehahu, Jr., Mrs. K. Wakimoto, W. A. Ramsay, Mr. and Mrs. H. W. Rice, Mr. D. F. Balch, Mr. Morton and some, Mrs. Edwards, Miss Edwards, K. Izuma.

Entered Of Record

Attachment

D. L. MEYER, by High Sher., to Bank of Maui, Ltd., ad damnum \$759.50, July 19, 1917.

Deeds

KINI KAHAIKUPUNA to Jos. N. Uahinu, ¼ int. in Lot 5, Kaunakakai, Molokai, May 11, 1917. \$50.
JOHN PUKILA to Zeila Cockett et al., int. in Aps 1, 2 & 3 of Kul. 6429, Keokea, Kula, Maui, June 29, 1917. \$50.

MOSES M. KAHIAPO & WF. to Wm. A. Baldwin Tr. int. in 1 share in hui land, Ulumalu, Hamakualoa, Maui, July 21, 1917. \$500.
JOAQUIN GARCIA & WF. to Frank Botelho, int. in 2 shares in hui land & pc. land, Peahi, (Hamakualoa), Maui, May 17, 1917. \$500.

HALIKA M. KAWAIHOA (widow) to J. K. Kahookole, 3 A of Kul. 8314, Ap. 2, Waiaka, aWaiaku, Maui, July 6, 1917. \$900.

J. GARCIA & WF. to J. K. Kahookole, por. R. Ps. 5349 & 5995, Puanea, Waihee, Maui, July 6, 1917. \$2500.
J. K. KAHOOKELE & WF. to Waiakapu Agreil Co., Ltd., por. R. Ps. 5349 & 5995, Kul. 8314, Ap. 2, & R/W Puanea, etc., Waihee, Maui, July 10, 1917. \$2400.

WAILUKU SUGAR CO. to J. K. Kahookole, parcels 1 & 2 of Kul. 643, High St. Wailuku, Maui, July 10, 1917. \$2400.

Mortgages

FRANK BOTELLO & WF. to Bank of Maui, Ltd., int. in 2 shares in hui land & pc. land & 15 head of cattle, Peahi, (Hamakualoa), Maui, May 17, 1917. \$500.

J. K. KAHOOKELE & WF. to Bank of Maui, Ltd., R. P. 1240 & pors. Kul. 643 & pc. land, Kiwela, etc. Wailuku Maui, July 10, 1917. \$5000.

Exchange Leases

MAIKUNU to Wailuku Sugar Co., 60/-

100 A of Kul. 3458, Pohakunui, Wai-ehu, Maui, July 16, 1917. Full term of 10 yrs.
WAILUKU SUGAR CO. to Makunu, fish pond & pc. land, Waioco, Wai-ehu, Maui, Full term of 10 yrs.

Assignment Of Leases

CHUM CHONG to J. K. Kahookole, 3 A of Kul. 8314, Ap. 2, Waiaka, Wailuku, Maui, July 7, 1917. \$270.
J. K. KAHOOKELE to Kalkapu Agreil Co., Ltd., 3 A of Kul. 8314, Ap. 2, Waiaka, Wailuku, Maui, July 10, 1917. \$1.

ON THE OTHER ISLANDS
(Continued from Page Four)

Teachers Not Allowed

To Use Transports
Because of the demands of the army and navy, Hawaii teachers have been barred from using the transports in making trips to the mainland this summer, and this barrier probably will not be removed until the war is over. As a result, about 150 teachers who had planned to go to the coast for their summer vacations, have decided to stay in Hawaii and substitute tours of the islands and other outings for the mainland trip.

Strategic

"Fore!" shouted the golfer, ready to play.
But the woman on the course paid no attention.

"Fore!" he repeated, with not a bit more effect than the first time.

"Try her with 'Three ninety-eight,'" suggested his partner. "She may be one of those bargain-counter fiends."
—Boston Transcript.

1917 Indian Motorcycles—Honolulu Prices

Model	Cash	Installments	Terms
TYPE N. Powerplus twin cylinder, cradle spring frame, 3 speed model. Develops 15 to 18 horsepower on dynamometer test.	\$295.00	\$305.00	\$130.00 cash and seven monthly payments of \$25.00 each.
TYPE NE. Powerplus twin cylinder, cradle spring frame, 3 speed model, with complete electrica equipment including ammeter. Develops 15 to 18 horsepower on dynamometer test.	\$335.00	\$345.00	\$145.00 cash and monthly payments of \$25.00 each.
TYPE S. Improved side car with adjustable axle.	\$100.00	\$110.00	\$50.00 cash and six monthly payments of \$10.00 each.
TYPE T. Standard delivery van with adjustable axle, body dimensions 40" long, 21" wide, 21" high, metal cover with latch.	\$100.00	\$110.00	\$50.00 cash and six monthly payments of \$10.00 each.

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